

# ¿POR QUÉ NO? SELECTIONS



AKILIA (DO Bierzo)



**Akilia “Villa de San Lorenzo” Mencía 2016**

**98% Mencía/2% Garnacha Tintorera (Alicante Bouchet)**

**Aging: Neutral oak and concrete.**

**Vineyard: Organic in practice**

**Alcohol: 13% Alc by Vol**

**Production: 600 cases**

**Background:** After his training at La Fleur Petrus and Quintessa, Mario Rovira set out to find a region with old vines, indigenous varieties, with interesting soils, slopes, and a cool climate. He settled on the San Lorenzo district of Bierzo. The San Lorenzo district of Bierzo is higher and cooler than where most small producers work. Mario crafts his wines in a highly specific and intentional way, with great thought behind each decision and a focus on minimal intervention - gentle processing, slow and cool spontaneous fermentations, and low SO<sub>2</sub>.

**Grapes:** Mostly Mencía with ~2% Garnacha Tintorera (Alicante Bouchet). 90% from the 75-year-old Fontairo vineyard and 10% from the 95-year-old Villarín vineyard.

**Soils/Climate:** Cool climate with cold nights. Fontairo is a 2.5ha west facing slope with slate/sand/quartzite over clay soils. Villarín is a 1ha east facing slope with slate and quartz over clay soils.

**Viticulture:** Organic in practice. Mario lightly tills in alternating rows each year to encourage deep rooting, as these vines were abandoned for so long and developed some superficial roots.

**Winemaking:** Hand harvested in small bins. Grapes from each parcel were spontaneously fermented in different concrete tanks. 18-day maceration, 74F max temp. The Fontairo portion was aged in used French oak for 1 year, the Villarín portion in concrete tank for 9 months. Low total SO<sub>2</sub> (46 ppm). Bottled unfiltered and unfiltered.

